

CLAIMS

1. Edible product of which at least part is formed by a network of pasta, wherein the network comprises at least two (preferably at least 4) parallel filamentous pasta elements under an angle of 5-90 degrees to at least two (preferably at least 4) other parallel filamentous pasta elements.
2. Product according to claim 1, wherein the filamentous element have a length of at least 2 mm and/or a diameter of at least 0.3 (preferably at least 0.6) mm.
3. Product according to claim 1, wherein the network has a regular repeating pattern.
4. Product according to claim 1, wherein the pasta comprises hard wheat flour or hard wheat semolina.
5. Product according to claim 4, wherein the hard wheat flour or semolina comprises flour or semolina from durum wheat.
6. Product according to claim 1, wherein the network of pasta partially covers a filling material.
7. Product according to claim 6, wherein the filling material comprises meat, cheese, egg, starch, vegetable matter, flavours, herbs, spices, bread crumbs, potato granules, fat, vegetable fibres, bouillon- or broth concentrate or mixtures thereof.
8. Product according to claim 1, wherein the product is rehydratable or deep frozen and should be heated in aqueous medium or steam before consumption.
9. Process for preparing a pasta product in a network- or mesh-like structure by extruding a pasta dough through a die, which die has two concentric elements of which at least one is rotatable relative to the other, and which die has a plurality of openings on the interface between the two concentric elements.

10. Process according to claim 9, wherein the rotating die has at least 4 openings on the interface between the two concentric elements.
11. Process according to claim 9, wherein a filling is shaped and partially covered by the network material.
12. Process according to claim 11, wherein the filling is co-extruded with the pasta dough.
13. Process for preparing a ready-to-eat product comprising pasta, which process comprises the steps of heating a product according to claim 1-8 in an aqueous liquid and/or steam.
14. Process according to claim 13, wherein the product is heated to a temperature of at least 80°C for at least 30 seconds.